

## **AMENDMENTS TO THE CLAIMS**

This listing of claims replaces all prior versions, and listing, of claims in the application:

### **Listing of Claims**

1. (Currently Amended) A preportioning bag used in food operations where a bulk food supply is divided into portions of smaller size, individual portions are located in a bag, and the bag is stored for use at a later date, comprising:

- a. a front wall;
- b. a back wall;
- c. said front wall and back wall joined so that a main body having closed side and bottom edges and an open top is defined;
- d. at least one vent formed in said main body, said at least one vent comprising at least one semi-circular slit;
- e. a closure for the open top of the bag; and
- f. said front and back walls constructed of a material that will withstand freezing and heating with said at least said one vent permitting heat to escape when a food portion is heated in the bag.

2. (Original) The preportioning bag of claim 1 wherein the material of the front and back walls is High Molecular Weight-High Density Polyethylene.

3. (Canceled)

4. (Canceled)

5. (Original) The preportioning bag of claim 1 wherein there are a plurality of vents that are formed in the front and back walls.

6. (canceled)

7. (canceled)

8. (Currently Amended) The preportioning bag of claim 1 wherein said main body having identification indicia including at least a single day of the week, wherein the day of the week is printed in at least two languages.

9. (Currently Amended) The preportioning bag of claim 4 8 wherein the main body is color-coded to the day of the week printed thereon.

10. (Currently Amended) The preportioning bag of claim 4 8 wherein the identification indicia includes a blank for marking information.

11. (Original) The preportioning bag of claim 1 further comprising a central plastic strip connected to the main body by a perforated line.

12. (Original) The preportioning bag of claim 11 wherein the central plastic strip includes an opening adapted to receive a peg of a saddle structure.

13. (Currently Amended) A system used in food operations where a bulk food supply is divided into portions of smaller size, individual portions are located in a bag, and the bag is stored for use at a later date, comprising:

- a. a plurality of preportioning bags, each bag including:
  - i) a front wall;
  - ii) a back wall;
  - iii) said front wall and back wall joined so that a main body having closed side and bottom edges and an open top is defined;

iv) at least one vent formed in said main body, said at least one vent comprising at least one semi-circular slit;

v) a closure for the open top of the bag; and

vi) said front and back walls constructed of a material that will withstand freezing and heating with said at least one vent permitting heat to escape when a food portion is heated in the bag; and

b. a saddle structure supporting the plurality of preportioning bags.

14. (Original) The system of claim 13 further comprising a central plastic strip to which the plurality of preportioning bags are joined by perforated lines, said central plastic strip resting on the saddle structure so that the preportioning bags are mounted thereon.

15. (Original) The system of claim 14 wherein the saddle structure includes a peg and the central plastic strip includes an opening that engages the peg of the saddle structure.

16. (Original) The system of claim 13 wherein the material of the front and back walls is High Molecular Weight-High Density Polyethylene.

17. (canceled)

18. (Previously Presented) A method of storing and preparing food comprising the steps of:

- a. receiving a bulk food supply;
- b. dividing the bulk food supply into individual food portions;
- c. providing preportioning bags constructed with at least one vent and of a material that will withstand freezing and heating, said proportioning bags each marked with an individual day of the week;

- d. filling the preportioning bags with the individual food portions based on the day of the week marked on the bags;
- e. freezing the filled preportioning bags; and
- f. heating the filled preportioning bags for serving.

19. (Original) The method of claim 18 wherein the filled preportioning bags are heated by microwave.

20. (Original) The method of claim 18 wherein the filled preportioning bags are heated by steam.